



WÖLFFER ESTATE
VINEYARD

WÖLFFER VERJUS 2022 BY WÖLFFER ESTATE

REGION

Appellation: Long Island, New York. Produced and bottled in Sagaponack, New York. Under the meticulous care of Winemaker, Partner Roman Roth and Vineyard Manager Rich Pisacano, our vineyard encompasses 55 acres of sustainably farmed vines. Our unique combination of Bridgehampton loam soil and ocean breezes from the Atlantic, only 2.6 miles away, provide Bordeaux-like conditions, perfect to achieve the balance of ripeness and acidity of Wölffer's signature style: European elegance paired with the distinct typicity of Long Island terroir. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

GRAPE VARIETY

95% Chardonnay, 5% Merlot

WINEMAKER'S NOTES

Shiny, deep yellow in color. Fine aromas of fresh cut grass, peaches, green mangos and kiwi. The mouth-feel is vibrant and playful with a nice spiciness and fresh pure fruit notes, all wrapped up perfectly with bright, crisp acidity. There is nice concentration and intensity on a long finish that is lip-smacking good. It is wonderful refreshing yet complex.

TECHNICAL DATA

2022 was one of the most ideal growing season in the history of Long Island with sunshine from June to October and overall drought conditions which were perfect for grape growing. As a result of the abundant sun, this was the earliest we have ever started harvesting. The "perfect" unripe grapes were hand-picked on August 31st, 2022 and got immediately destemmed, crushed and pressed and the juice was chilled to 33°F for 11 days. In this time, the juice was settled and cold stabilized. It was filtered on September 12th and cold sterile bottled on the September 15th, 2022. Only 1124 cases of 750ml Verjus were made.

ALCOHOL 0.0%

SERVING SUGGESTIONS

Great and easy to incorporate into elegant and vibrant sauces, or ideal for salad dressings. The gentleness of this Verjus will not overpower even the finest wine. It is wonderful and refreshing to drink as a spritzer or try it as the main ingredient for a Margarita or other cocktail.

SUGGESTED RETAIL PRICE

\$12.00 per bottle

WHY THIS VERJUS?

Our maritime climate is perfect to make a delicious crisp Verjus. The sea breeze of the Atlantic helps us to make some of the most food-friendly wines in the US. It is this unique terroir and our great relationships with many of the best restaurants in New York and in the tri-state area that led us to start making a Verjus in 1996. It is perfect to be used in wine-friendly salad dressings or sauces. It's also fantastic to drink on its own or used in cocktails.